



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

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FISH COOKERY DEMONSTRATIONS ARRANGED FOR FIRST HALF OF 1957

The Bureau of Commercial Fisheries of the Fish and Wildlife Service has arranged for 91 fish cookery demonstrations for the first half of 1957, the Department of the Interior announced today. Additional projects are being scheduled.

The fish cookery demonstrations are presented to the schools in connection with the school lunch program, and to home extension agents, restaurant personnel, home economic classes, and cookery specialists for private firms.

This year's program to date includes 72 school lunch demonstrations and 19 appearances at other groups. Since the program started in 1946, the Fish and Wildlife Service has given 1,544 demonstrations of which 1,234 were for school lunch personnel.

School lunch demonstrations thus far scheduled are as follows: Mississippi, 32; Georgia, 12; Texas, nine; Maine, eight; Virginia, four; New York, three; Maryland, two; and one each for Tennessee and Massachusetts. Special demonstrations for institutional and extension personnel will be given in Colorado, Idaho, Indiana, Maryland, Michigan, Oregon, Washington and Alaska.

Trained home economists explain the proper preparation of appetizing, economical, nutritious and easy-to-prepare dishes. Fishery market specialists give necessary information on supplies and marketing conditions and often have arranged for fish distributors to expand their market to meet the potential developed by the demonstrations.

The fish featured in each of these projects are available in the area in good supply and are in the low-cost field. They include frozen fillets or portion fish such as cod, haddock, and ocean perch; canned fish such as tuna, flake fish, and mackerel; and precooked fish.

Special attention is given in the school lunch programs to recipes which provide the two ounces of cooked protein to meet the Type A school lunch requirements. The recipes used were developed at the Fish and Wildlife Service test kitchens at College Park, Maryland, and Seattle, Washington.

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